

SOCIAL EVENTS

CLUB ENTERTAINED AT CAMP.

Members of the Y. L. R. club were entertained Thursday evening at camp "Tumble Inn" at Campbell's island. Miss Myrtle Wicker was the evening hostess. The girls first held a short business meeting and then enjoyed dancing at the inn. During the intermission they tramped back to the cottage where a delicious luncheon was served and several flash light pictures taken. Miss Minnie Krause was an out of town guest who is spending the week end with Miss Anna Hoffman. The next meeting will be announced later.

ENGAGEMENT OF MISS JOHNSON.

Miss Agnes Guthrie Johnson, 2705 Sixteenth street, Moline, entertained a dozen young friends at a luncheon yesterday, the climax of which was the announcement of her engagement and approaching marriage to Henry J. Paulsen, assistant master mechanic at Deere & Co's, formerly of Avoca, Iowa. The table was decorated in blue and pink, the wedding colors, ribbons leading from little kiewpies at each place to the rose-shaded electrolier, in which shading were concealed tiny red hearts bearing the announcements and date of the wedding, Oct. 3. When the guests drew the ribbons the secret was divulged.

The bride-elect is an artist, having studied with local teachers, at Augustana college and Villa de Chantal, having also been a student at the Art Institute in Chicago in 1913, as well as taking private lessons there. Mr. Paulsen was graduated from Iowa state college at Ames in 1911. Both have a host of friends to wish them happiness and many prenuptials will be a feature of the next month. The bride-elect's cousin, Miss Myrtle Baird of Galva, came for the announcement party. She will be a bridesmaid at the wedding, which will be a home affair.

AFTERNOON COFFEE ON LAWN.

Ladies of the First Baptist church enjoyed a very pleasant coffee yesterday at the home of Mrs. Potts and Mrs. Davis in Sears. Coffee was served on the lawn. There were 45 guests present who enjoyed their needle work and social hours. After the luncheon the guests were invited to the house where Miss Bessie Reiss gave an informal program of vocal numbers. The rooms were very pretty decorated with snap dragons, with ferns. The hostesses were assisted during the afternoon by Mrs. Hickey, Mrs. Journe and Mrs. Volk.

MEMBERS OF LEAGUE MEET.

The Epworth league met last evening at the home of Ora Anders, 909 Forty-fourth street. It was both a social and business meeting. Plans were partly made for a social meeting to be held some time during the early fall. Refreshments were passed and an hour of games enjoyed.

MRS. GRAVES AUGUST HOSTESS.

Mrs. F. A. Graves, 1809 Eleventh avenue, was the August hostess last evening to members of the Loyal Bears class of the Memorial Christian church. Only routine matter made the business and refreshments with a social hour was enjoyed.

MISS FREEMAN MISSION HOSTESS.

Miss Emily Freeman, 1111 Sixteenth street, was hostess yesterday to members of the Women's Missionary society of the Central Presbyterian

Don't Forget—

that when constipation, biliousness or indigestion is neglected, it may cause a serious illness. Act upon the first symptom—keep your digestive organs in good order by the timely use of

BEECHAM'S PILLS

Largest Sale of Any Medicine in the World. Sold everywhere. In boxes, 15c, 25c.

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The Laundry of Quality

IOWA STEAM LAUNDRY CO.

Wm. Bohmann Pres. & Mgr.

209-215 E. THIRD ST.

DAVENPORT, IOWA

PHONE 85

If our Service proves Superior, then join our big and contented family of Regular Patrons.

A "L-of-Q" Wagon passes your door every day.

CHURCHES

SCRIPTURE

II. Kings 4:38-42.

And Elisha came again to Gilgal: and there was a dearth in the land; and the sons of the prophets were sitting before him; and he said unto his servant, Set on the great pot, and seethe pottage for the sons of the prophets.

And one went out into the fields to gather herbs, and found a wild vine, and gathered thereof wild gourds his lap full, and came and shred them into the pot of pottage: for they knew them not.

So they poured out for the men to eat. And it came to pass, as they were eating of the pottage, that they cried out and said, O thou man of God, there is death in the pot. And they could not eat thereof.

But he said, Then bring meal. And he cast it into the pot; and he said, Pour out for the people, that they may eat. And there was no harm in the pot.

And there came a man from Baalshalisa, and brought the man of God bread of the firstfruits, 20 loaves of barley, and full ears of corn in the bush thereto. And he said, Give unto the people, that they may eat.

PRESBYTERIAN

Central Presbyterian, corner of Fourth and Tenth avenue. Rev. David A. Johnson, pastor. Sunday school at 9:30 a. m. Junior Christian Endeavor at 3 p. m. Senior Christian Endeavor at 6:30 p. m. Services at 10:45 a. m. and 7:30 p. m.

Broadway Presbyterian, corner of Twenty-third and Seventh avenue. Rev. James Edgar Wilson, pastor. Sunday school at 9:30 a. m. Young People's association at 6:30 p. m. Missionary meeting. Services at 10:45 a. m. Dr. John Stevenson of Garfield, N. J., speaks.

South Park Presbyterian, corner of Thirtieth and Fifteenth avenue. Rev. W. G. Oglevee, pastor. Sunday school at 9:30 a. m. Young People's meeting at 6:30 p. m. Services at 10:45 a. m. and 7:30 p. m.

Cleveland Presbyterian, Alken street. South Rock Island. Rev. Thomas Hughes, pastor. Sunday school at 9:30 a. m. Preaching at 10:45 a. m. and 7:30 p. m.

United Presbyterian, Third avenue and Fourteenth street. Rev. J. L. Vance, pastor. No services in church until Sunday, Sept. 3.

Oak Grove United Presbyterian Twenty-fourth street and Nineteenth avenue. Rev. M. L. Neill, pastor. Services at 10:45 a. m. and 7:30 p. m. Young People's Christian union at 6:30 p. m. Sunday school at 9:45 a. m. Prayer meeting Wednesday evening.

Sears United Presbyterian—Sears school house. Bible school and preaching services at 3 p. m.

Milan Presbyterian. Rev. W. H. Shaw, pastor. Sunday school at 9:30 a. m. Preaching services at 10:45 a. m. and 7:30 p. m. Mid-week prayer services Wednesday evening at 7:30.

Beulah Presbyterian, Beulah township. Rev. F. Ferguson Ogle, pastor. Bible school at 10 a. m. Preaching service at 11 a. m.

Coal Valley Presbyterian, Coal Valley. Rev. F. Ferguson Ogle, pastor. Bible school at 2 p. m. Sermon at 3 p. m. Christian Endeavor at 7:45 p. m.

EPISCOPAL—Trinity Episcopal, Nineteenth street and Sixth avenue. Rev. Granville H. Sherwood, rector. Services at 9:30 a. m. 10:45 a. m. Sunday school at 9:30 a. m.

CHRISTIAN—Memorial Christian, corner Third and Fifteenth street. Rev. M. E. Chaffey, pastor. Sunday school at 9:30 a. m. Senior Christian Endeavor at 6:30 p. m. Services at 10:45 a. m. and 7:30 p. m.

Second Christian, corner Sixth and Thirtieth avenue. W. B. Stine, pastor. Bible school at 9:30 a. m. Christian Endeavor at 6:30 p. m. Services at 10:45 a. m. and 7:30 p. m.

Fifteenth Avenue Christian, corner Fifteenth avenue and Thirty-sixth street. Sunday school at 9:30 a. m. Services at 10:45 a. m. and 7:30 p. m.

BAPTIST—First Baptist, corner Third avenue and Fifteenth street. Rev. H. W. Reed, pastor. Sunday school at 9:30 a. m. Junior B. Y. P. U. at 2:30 p. m. The Intermediate and Senior B. Y. P. U. will meet at 6:30 p. m. Services at 10:45 a. m. and 7:45 p. m.

Edgewood Baptist, corner Forty-fourth street and Fifth avenue. Rev. L. W. Hostetter, pastor. Sunday school at 9:45 a. m. Young People's meeting at 6:30 p. m. Services at 10:45 a. m. and 7:45 p. m.

Swedish Baptist, corner Twenty-first street and Fifth avenue. Rev. E. A. Carlson, pastor. Sunday school at 10 a. m. Swedish services at 11 a. m. Young People's meeting at 5 p. m.

Mckinley Baptist (colored). Tenth street and Sixth avenue. Rev. G. E. Sanders, pastor. Sunday school at 10 a. m. Services at 11 a. m. and 7 p. m. B. Y. P. U. at 6:30 p. m. Prayer meeting Wednesday evening.

METHODIST—First Methodist, corner Fifth avenue and Nineteenth street. Rev. O. T. Dwinell, pastor. Sunday school at 9:30 a. m. Preaching at 10:45 a. m. and 7:15 p. m.

Spencer Memorial Methodist, corner Forty-third street and Seventh avenue. Rev. V. H. Tope, pastor. Sunday school at 9:30 a. m. Epworth league at 6:30 p. m. Services at 10:45 a. m. and 7:30 p. m.

Free Methodist, 1520 Ninth avenue.

SUNDAY EXCURSION

Five-Hour Sightseeing Trip to Fairport

And a personally conducted inspection tour through the big government fish and clam hatchery there. Forty miles of cool travel on the steamer Black Hawk. Leaves 2:15, returns 7:30.

Fare 50c

WILLIAM McCONOCHIE, Mayor.

Notice to Contractors.

Bids will be received at 9 a. m. Sept. 9, 1916, at the mayor's office for paving with brick, Forty-fifth street, from Railroad avenue to Tenth avenue and parts of Tenth avenue and Railroad avenue.

HEART and HOME PROBLEMS

MRS. ELIZABETH THOMPSON



Dear Mrs. Thompson: (1) I am going to be in this coming November. Am I forced to go to a continuation school? I am working in a store.

(2) I have very long and thick hair. Lately I got a snarl in it. How can I get it out?

(3) Can I go to a business college? I only went to school two years here in the United States.

(4) You will not be forced to go, but I think it would be wise to do so if you possibly can.

(5) If it will not comb out, cut it out. The hair will grow back to its full length quickly.

(6) If you have had sufficient education to understand the work at a business college they will take you. Go and talk to them about a course.

Dear Mrs. Thompson: (1) Three of us fellows want to go on the stage. Are there any restrictions as to age? What are the requirements?

(2) We want to join a yacht club. What are the requirements?

RDWAGARH. (1) Some states insist that a child be 14 years of age before he or she can work of course that includes stage work. The requirements for an actor are histrionic ability and personification.

(2) It depends entirely upon the club. Ask one of the members what you want to know.

Dear Mrs. Thompson: (1) I am the mother of four children and I am divorced from my husband. I could not live with him because he would not work and make a home for my children. I am left to do for them myself and I feel it is a hard battle to fight alone. I have met a man who says he loves me and wants me to be his wife, but he doesn't care for my children. He has a nice home and a good income, but that would mean nothing to me without my children.

This man has been married four times—twice to the same woman. He could not live with any of them. At home he is pleasant, but when out in company he seems to fear that I will speak to another man. Sometimes I think I love him, but when I think of

St. Mary's church, Fourth avenue and Twenty-second street; Father Peter Kluck, rector. First mass on week days at 8 o'clock. English sermon. Second mass at 10:00. Holy days, first mass 7:00, second mass 9:00. Sunday, first mass at 8 o'clock. English sermon. High mass at 10 o'clock. German and English sermon. Sunday school at 9:30. Vespers and benediction at 3.

St. Paul's church (Belgian), Twenty-fourth street and Eighth-and-a-half avenue; Father Prosper Holvoet, rector. Mass at 8 a. m. Sunday school at 2:30 p. m.

SCIENTIST—First Church of Christ, Scientist, corner Seventh avenue and Twenty-second street. Sunday school at 9:45 a. m. Testimonial meeting every Wednesday at 8 p. m. Sunday service at 10:45 a. m. Subject lesson "Christ Jesus."

The church maintains a free reading room in the People's National bank building, which is open every week day from 11:30 a. m. to 5 p. m. and every Saturday evening from 7:30 to 9 p. m. All authorized literature on Christian Science may be read or purchased.

WEST END SETTLEMENT—West End Settlement, 429 Seventh avenue. Service at 10:15 a. m. and 7:30 p. m. Sunday school at 2:30 p. m. W. B. Barker, superintendent. Cottage prayer meeting Monday; midweek service Wednesday and tarrying meeting Friday.

INTERNATIONAL BIBLE STUDENTS ASSOCIATION—Services at Odd Fellows hall Sunday at 2:45 p. m. Berean lesson, "Thy Kingdom Come."

Church of the Brethren—Rev. D. A. Rowland, pastor. Services at Industrial hall, Fourteenth street and Fifth avenue, Moline. Sunday school at 10 a. m. Preaching at 10:30 a. m. Evening services at 7:30 p. m.

Zion Tabernacle—Meetings at Industrial hall, Moline. Zion Junior bible school every Lord's day at 2:00 p. m. Deaconess Clark, monitor in charge. Principal service at 3 p. m. Divine healing Tuesday at 2:30 p. m. Praise and prayer meeting Wednesday at 8 p. m.

The Reorganized Church of Jesus Christ of Latter Day Saints, at Armory hall, Sixteenth street and Third avenue. Sabbath school at 9:45 a. m., in charge of Superintendent I. M. Barnes. Sunday school at 1:45 and preaching at 2:30 o'clock in charge of William Willetts, presiding elder.

Gospel meetings will be held at the Sears town hall Sunday at 2:00 p. m. William H. Oldham of Clinton, Iowa, will be in charge of the services. Meetings will be held the last Sunday of every month conducted by Mr. Oldham.

Progressive Spiritualist church—Services every Sunday night at 7:45 at Odd Fellows' hall, Fifth and Brady streets, Davenport. Messages received every Tuesday afternoon at 2 o'clock at Odd Fellows' hall. Mrs. Nettie Stockwell, speaker.

Sunshine society of the Spiritualist church, K. of P. hall, Davenport. Services Sunday 7:30 p. m. Trance speaker and messages given.

The Church of God holds special services every Monday afternoon and evening at the Sears town hall in charge of Miss Myra Barrett, Chicago.

DOROTHEA PALM NOW SEEKING A DIVORCE

Victor Palm, 21, whose marriage to Miss Dorothea Vollmer of Davenport last December met such stormy opposition from her father, Henry Vollmer, former congressman, is made defendant in a suit for divorce filed yesterday in Chicago, the young man's home. The divorce bill alleges that Palm was found guilty of an indiscretion in Chicago July 4. Mrs. Palm, who has never lived with her husband, whom she married while he was a holiday guest of her brother, has continued to reside in the home of her parents in Davenport. She will enter school in California after getting her degree.

his wanting me to put my children in a home my thoughts grow cold toward him. I am 32 years old and feel that there should be better days for me if I can only have the pleasure of my children. There is a single fellow near my own age who is more than anxious to take my children and make a home for them as well as for me. I love this fellow, because he loves my children, and I could be happy with him. He has a good income and a kind and loving disposition. I am at present working to support my children. The man who does not care for my children seems to have no respect for me in that way. The man who does love my children shows his respect for me in every way. The children love him. He says he can never be satisfied without me. I am sure you will tell me just what is right. What should I do to have my four children with me? My health is not the best, and I am sure that a home with someone to love me and my children would make life much pleasanter for them as well as me.

(2) Why can the man not live with his wives? Do you think he is the man for me?

(3) Do you think if I tried in all ways to make our home pleasant and did my part that the single fellow who wants me for his wife would always do as he says he will? Do you think he will always be as kind to me as he is now?

A LONELY MOTHER. (1) To have your four children with you either work for them as you are doing now or marry the man who cares for them and is willing to make a home for them as well as you.

(2) The man has proved by his experiences with his three wives that he is too selfish to get along with any woman.

(3) If you do your part he will probably be kind to you.

HOUSEHOLD HINTS

CANNING AND PRESERVING.

Corn Salad—One dozen ears of sweet corn cut off, one large head of cabbage cut fine, one-eighth pound dry mustard, three red or green peppers, two quarts vinegar; salt, sugar and pepper to taste. Boil 15 minutes after it begins to boil. Can hot.

Watermelon Preserves—Cut rinds in small cubes after removing green edge. Let these stand in weak brine for 10 or 12 hours. Drain and cook in clear water until tender. Then add three-fourths cup sugar for each cup of rind. Also, add one lemon cut in thin slices. Cook until brown and the little cubes are clear in color.

Chili Sauce—One peck ripe tomatoes, one and one-half cups granulated sugar, two cups onions, two cups vinegar, one nutmeg grated, one-half cup cayenne pepper or six green peppers, cinnamon and allspice, one teaspoon each of pepper and ginger. Scald tomatoes and peel, cut in sections and remove pulp with seeds. Place all pulp and seeds in kettle on stove and heat very hot. Strain through a fine sieve, so as to remove seeds. Chop meat of tomatoes (not too fine), add this strained juice to chopped tomatoes, then set on stove and get it heated through good. Add sugar, salt, spices which have been mixed and stirred smooth, so as to avoid lumps. When the sauce has reached boiling point let it boil slowly three hours. Sometimes tomatoes are watery, then it should boil from one-half to three-fourths hour longer, so as to make it thick. If not boiled long enough chili sauce will not keep. Stir often when boiling so it will not settle in bottom of kettle and burn. If recipe is followed closely and carefully you will have good results. Can in Mason jars while hot.

QUINCE AND CRANBERRY JELLY. Six quinces, two quarts cranberries. Boil the quinces in plenty of water until soft, then add the cranberries and boil until all the fruit is soft. Strain through a jelly bag, add as much sugar as there is juice and boil until it will jelly, which will be in very few minutes. This makes a beautifully colored jelly with a delicate flavor.

INDIAN CHUTNEY. Eight ounces sour apples, peeled and cored, eight ounces tomatoes, eight ounces salt, eight ounces brown sugar, eight ounces vinegar, four ounces cayenne pepper, four ounces ginger, two ounces garlic, two ounces shallots, three quarts vinegar, one quart lemon juice.

Mix all together and put in a covered jar. Keep in a warm place and stir every day for a month. Strain, but do not squeeze dry. Store in bottles. This delectable concoction is a great favorite in our household.

SWEET GREEN TOMATO PICKLES. One peck of green tomatoes sliced, six large onions sliced, with one teaspoon of salt sprinkled through. Let stand over night and drain off in the morning. Take two quarts of water and one of vinegar, boil the tomatoes and onions five minutes. Drain through a colander. Take four quarts of vinegar, two pounds of brown sugar, one-half pound of ground mustard, two tablespoons of cloves, two of ginger, two of cinnamon, one-half teaspoon of cayenne pepper or six green peppers, cinnamon and allspice, one teaspoon each of pepper and ginger. Scald tomatoes and peel, cut in sections and remove pulp with seeds. Place all pulp and seeds in kettle on stove and heat very hot. Strain through a fine sieve, so as to remove seeds. Chop meat of tomatoes (not too fine), add this strained juice to chopped tomatoes, then set on stove and get it heated through good. Add sugar, salt, spices which have been mixed and stirred smooth, so as to avoid lumps. When the sauce has reached boiling point let it boil slowly three hours. Sometimes tomatoes are watery, then it should boil from one-half to three-fourths hour longer, so as to make it thick. If not boiled long enough chili sauce will not keep. Stir often when boiling so it will not settle in bottom of kettle and burn. If recipe is followed closely and carefully you will have good results. Can in Mason jars while hot.

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